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Prepn. of pasteurised food - involves placing retort-cooked foods in container, adding fatty acid polyglycerol ester, and heating

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Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 62115266 A	19870526	JP 85253364 A	19851112				198726 B

Priority Applications (No Type Date): JP 85253364 A 19851112

Patent Details:

Patent	Kind	Lat	Pg	Filing Notes	Application	Patent
JP 62115266 A			4			

Abstract (Basic): JP 62115266 A

Various foods, cooked by retort system, or for quick use, are put into suitable containers and pasteurised by heating after a small amt. of polyglycerol ester of a fatty acid is added.

USE - Pasteurisation of bacterium spores having thermal resistance. Bacterial decay of foods is completely.

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Derwent Class: A97; D13

International Patent Class (Additional): A23L-003/34